



### ROUTES DU BONHEUR From Provence to the Mediterranean, the stars of gastronomy

World-renowned chefs Anne Sophie Pic, Glenn Viel, Gérald Passédat, Fabien Ferré and Mauro Colagreco share three stars in the Michelin Guide, a visceral desire to showcase the products and flavors of their region, and the desire to reinvent themselves and renew their menu every season. Traveling from one table to another is perhaps the most subtle way to discover Provence and the French Riviera. Because all their senses are focused on this region they have chosen and which has made them kings and queen.



**5 NIGHTS  
PRICE ON REQUEST\***

A concierge is at your service:  
**+1 800 735 2478 \***

\* Total price provided for illustrative purposes only, on 02/17/2026, calculated on the basis of two people sharing a double room for stays of a duration indicated on this page, per establishment, excluding recommended activities, properties that cannot be booked online and restaurants.

\*\* Price of a local call.

1

95 miles

2

53 miles

3

26 miles

4

122 miles

5

**1 VALENCE — 1 NIGHT**

( 1 property available )

**Pic**

**Restaurant and hotel in town.** Taking inspiration from the world of perfume, and drawing on the aromatic composition of each ingredient, to create sauces of astonishing complexity; awakening childhood memories by marrying orange blossom with carrot to enhance its flavor; or constructing a dessert like a monochrome painting: Anne-Sophie Pic's approach to cuisine is a sensitive and evocative one. Enriched by her travels and personal encounters and conveying emotions she wants to share, this celebrated chef's dishes are rich storytelling creations. In unison, the hotel is a refined destination, contemporary yet warm, and surrounded by delightful Mediterranean gardens where you can swim surrounded by olive trees and roses.

**Weekly closing :**

Hotel "André": open every day. Gourmet restaurant: lunch and dinner from Sunday to Tuesday (from January 15th to May 31st) (low season), Monday, Tuesday noon, Sunday evening (from September 1st to December 25th).



Member Relais & Châteaux since 1973  
285, Avenue Victor-Hugo  
26000, Valence  
(Drôme)

**Close to the property**

- Scook, Anne-Sophie Pic's cooking school (Valence)



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**2 LES-BAUX-DE-PROVENCE — 1 NIGHT**

( 1 property available )

**Baumanière Hôtel & Spa**

**Restaurant and hotel in the country.** As a result of the merger of La Cabro d'Or and L'Oustau de Baumanière, Baumanière has become the epitome of Mediterranean art of living in a magical place. Appreciated by personalities from the political and the media world, this domain was founded by Raymond Thuillier, the "historical monument" of French gastronomy according to Gault et Millau. In 1969, Jean-André Charial took over from his grandfather as the head Chef, a position he held with maestria until today. This respected Chef is now no longer in the kitchens but managing the domaine. Baumanière remains a unique place, nestled in the Baux-de-Provence rocky outcrops. It encompasses five buildings surrounded by Mediterranean gardens: the L'Oustau, the historical main house, La Maison de Famille, a Provençal farmhouse, the 18th-century manor, and finally Carita and Flora, two country abodes. There are also two gourmet restaurants, the Oustau de Baumanière—an institution where you can appreciate the refined, subtle, and creative cuisine of the chef—and La Cabro d'Or, a Provençal restaurant. The estate also has a spa, three outdoor pools, and a tennis court.

**Weekly closing :**

"L'Oustau de Baumanière": closed Wednesday and Thursday all year round.

"La Cabro d'Or": closed from October to May on Mondays and Tuesdays.



Member Relais & Châteaux since 1958  
**Mas de Baumaniere**  
 13520, Les Baux-de-Provence  
 (Bouches-du-Rhône)

**Close to the property**

- Henri de Pazzis' flours (Saint-Rémy-de-Provence)
- The Aux pigeons des Costières farm (Manduel)



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**3 MARSEILLE — 1 NIGHT**

( 1 property available )

**Le Petit Nice-Passedat**

**Restaurant and hotel on the seafront.** To love Marseille means to love the Mediterranean, inseparable from the city, just like Gérald Passedat's three-star cuisine. First come sea anemones, bonito, sea urchins, crabs and shellfish. Then fish occupies the heart of his cuisine. More than 65 varieties are fished locally over the year, such as tub gurnard, rascasse, red porgy, comber fish, common dentex, in compliance with the guidelines for the protection of maritime resources. The cult dish is "Bouille Abaisse", light, iodized and zephyr-like, and also the famous Lucie Passedat sea bass. Sea views are everywhere... from the terrace, from the restaurant and from your spacious bedroom, overlooking the distant horizon.

**Weekly closing :**

Hotel/"Le 1917": Monday, Tuesday noon, Sunday evening (from November 6th to April 1st). Gourmet restaurant: lunch from Monday to Wednesday, Monday evening, Sunday evening (from November 6th to April 1st).



Member Relais & Châteaux since 1975  
**Anse de Maldormé,  
Corniche J.-F.-Kennedy  
13007, Marseille  
(Bouches-du-Rhône)**

**Close to the property**

- Small local fishermen (Vieux-Port)
- Gérald Passédat's La Bouille Abaisse (Marseille)


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**4 LE CASTELLET — 1 NIGHT**

( 1 property available )

**Hôtel & Spa du Castellet**

**Restaurant and hotel in a park.** On the edge of a forest of pine trees overlooking the Mediterranean Sea, the Hôtel du Castellet is one of the region's most charming properties. Guest rooms are painted in hues of honey, lavender and grape and there are plenty of sun-drenched terraces. For absolute relaxation there is the pool, golf course and spa. When night falls, the gazebos are illuminated, to highlight the beauty of the grounds.



Member Relais & Châteaux since 2007  
3001, route des Hauts-du-Camp  
83330, Le Castellet  
(Var)

**Close to the property**

- A tasting of Bandol's wines



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5 MENTON — 1 NIGHT

( 1 property available )

## Restaurant Mirazur

**Restaurant on the seafront.** In Menton, on the Côte d'Azur, chef Mauro Colagreco has settled with his family and built the Mirazur. More than a restaurant, it is the perfect embodiment of the Mediterranean: not just a home, but a way of living, and thinking. With nature as his only guide, Chef Colagreco has created a gastronomic enterprise perfectly integrated with its environment, whose fertile inspiration feeds his instinctive approach to cuisine. Convinced of the benefits of short supply chains, he is a passionate advocate for a style of 'circular' gastronomy-by working with produce from Mirazur's own gardens and orchard, he breathes fresh life into his art. His relationship with the elements, the seasons – and the stars – is beautifully depicted in every dish. With his wife, Julia, Chef Colagreco invites you to discover a menu driven by the cycle of nature, showcasing inspired creations constructed with flowers, roots, fruits and leaves, in harmony with the sky, the earth and the entire universe.

### Weekly closing :

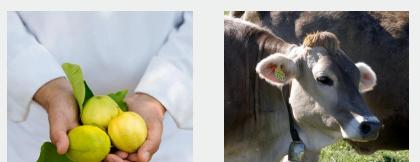
Monday and Tuesday.



Member Relais & Châteaux since 2013  
 30 Avenue Aristide Briand  
 06500, Menton  
 (Alpes-Maritimes)

### Close to the property

- René and Sophie Peglion, cheese producers (Sospel)
- The Mirazur gardens (Menton)



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